

1000-TH-II/SPLIT

LOW TEMPERATURE COOK & HOLD OVEN



• HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.

- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven control features an ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat 60° to 200°F (16° to 93°C); and one (1) twelve-hour timer. Control includes one (1) cooking indicator light and one (1) holding indicator light. Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

☐ MODEL 1000-TH-II/SPLIT: Low temperature cook and hold oven with manual control.

LISTED COOKING APPLIANCE 584m

FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - ☐ ➡Specify pass-through design as a special order.
 - * Pass-through ovens cannot have all doors hinged on the same side.



- Right-hand door swing is standard.
 - ☐ ➡Specify left-hand doors as a special order.



- Cooking thermostat limit set at 250° for restricted areas of the U.S.A.
- \square \Longrightarrow Specify on order as required.



 Solid door is standard. Specify door with window as a special order.



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□ ► Right-hand door with window. [15879R]

☐ ► Left-hand door with window. [15881R]

ADDITIONAL FEATURES

• Stackable Design 1000-TH-II/SPLIT Cooking & Holding Oven can be stacked with an identical oven or 1000-S Holding Cabinet. Order appropriate stacking hardware.

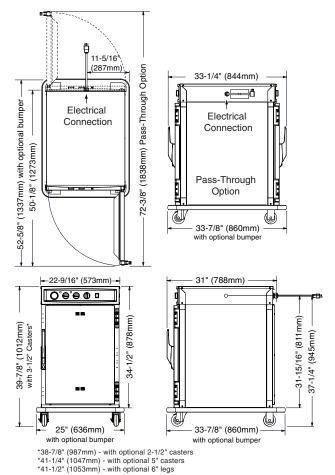




W164 N9221 Water Street • PO Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A. PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY



1000-TH-II/SPLIT LOW TEMPERATURE COOK & HOLD OVEN



DIMENSIONS: H x W x D

EXTERIOR:

39-7/8" x 22-5/8" x 31" (1012mm x 573mm x 787mm)

INTERIOR:

26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

| ELECTRICAL | | | | | | | |
|---------------|--------|----------|------|------|--------------------------|--|--|
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | CORD & PLUG | | |
| 120 | 1 | 60 | 16.0 | 1.92 | NEMA 5-20P | | |
| | | | | | ● 20A - 125V PLUG | | |
| 208-240 (AGEN | icy) 1 | 60 | 14.4 | 3.0 | NO CORD | | |
| at 208 | 1 | 60 | 14.4 | 3.0 | & PLUG | | |
| at 240 | 1 | 60 | 11.1 | 2.7 | Q 1200 | | |
| 230 | 1 | 50 | 10.4 | 2.4 | CEE 7/7 220-230V PLUG | | |

| PRODUCT\PAN CAPACITY | | | | | | | |
|---------------------------------------|------------------------|----------------------|--|--|--|--|--|
| | 120 lb (54 kg) maximum | | | | | | |
| volume maximum: 60 quarts (76 liters) | | | | | | | |
| | FULL-SIZE PANS: | GASTRONORM 1/1: | | | | | |
| Eight (8) | 20" x 12" x 2-1/2" | 530mm x 325mm x 65mm | | | | | |
| ON OPTIONAL WIRE SHELVES ONLY | | | | | | | |
| | FULL-SIZE SHEET PANS: | | | | | | |
| Eight (8) | 18" x 26" x 1" | | | | | | |

| CLEARANCE REQUIREM | MENTS | INSTALLATION REQUIREMENTS | |
|--|----------------------------|--|--|
| 3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides | | Oven must be installed level. The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions. | |
| WEIGHT | | | |
| NET: 225 lb (102 kg) EST. CARTON DIMENSIONS: (H x w x r 50" x 35" x 35" (1270m) | ship: 233 lb (106 kg) est. | Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED. | |

| OPTIONS & ACCESSORIES | | | |
|---|----------|---|----------|
| ☐ Bumper, Full Perimeter | 5005103 | ☐ Legs, 6" (152mm), Flanged (SET OF FOUR) | 5004863 |
| ☐ Carving Holder, Prime Rib | HL-2635 | | DNI 0115 |
| ☐ Carving Holder, Steamship (Cafeteria) Round | 4459 | ☐ Pan Grid, Wire 18" x 26" PAN INSERT | PN-2115 |
| Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE | | ☐ Security Panel w/Key Lock | 5005776 |
| □ 5" (127mm) | 5004862 | ☐ Shelf, Stainless Steel, Flat Wire, REACH-IN | SH-2325 |
| □ 2-1/2" (64mm) | 5008022 | ☐ Shelf, Stainless Steel, Flat Wire, PASS-THROUGH | SH-2346 |
| ☐ Door Lock with Key | LK-22567 | | |
| ☐ Drip Pan with Drain, 1-7/8" (48mm) deep | 14824 | ☐ Shelf, Stainless Steel, Rib Rack | SH-2773 |
| ☐ Drip Pan, 2-7/16" (62mm) deep | 1115 | ☐ Stacking Hardware | 5004864 |



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